



92G Credentialing Program & American Culinary Federation Apprenticeship Portal





Portal Website
<https://culinaryprofessionals.org/>





Training NCO Orientation and Training: Online Portal





The Training NCO will have the ability and responsibility to do the following;

- Periodically access the Logbook to view, verify and approve Soldier hours and tasks
- Be able to check their Soldier tasks daily and pull reports
- Be responsible for releasing tests to Soldier





Sign in

APPRENTICES

Keep logbooks, upload photos, take exams and join the forums.

CHEFS

Track apprentices' progress and stay in touch with students and peers.

EVERYONE

See why ACFEF apprentices are prepared to be the best in the business.



WELCOME TO THE ONLINE LEARNING COMMUNITY OF THE AMERICAN CULINARY FEDERATION'S EDUCATION FOUNDATION

Click on the chefs icon



LEARN. TEACH. SHARE.

ACFEF apprenticeship opens countless doors on the journey to becoming a chef. Our apprentices receive hands-on, world-class instruction that prepares them for a lifetime of professional achievement.

LEARN ABOUT APPRENTICESHIP



ACFEF APPRENTICES TAKE the fast track to industry certification. Earn while you learn in the kitchens of first-class chefs around the country as an **ACFEF apprentice**.

IMPLEMENT THE ACFEF PROGRAM



DIAL UP YOUR LOCAL and national visibility and gain access to the latest industry trends and standards as part of the **ACFEF apprenticeship program**.

FIND TALENTED CULINARY PROFESSIONALS



NEED TALENTED CHEFS at your establishment? Browse **résumés** and **view the work** of ACFEF apprentices and program graduates.





Sign in

APPRENTICES

Keep logbooks, upload photos, take exams and join the forums.

CHEFS

Track apprentices' progress and stay in touch with students and peers.

EVERYONE

See why ACFEF apprentices are prepared to be the best in the business.



SIGN IN

Username *

Password *

SIGN IN

[Forgot your password?](#)

Enter username and password and click on the sign in icon

**** Username and password will be provided via email****

*****Forgot or lost password contact the system administrator for a new password*****

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)

180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758





sign out Nicholson, Andrew P SGT USARMY (US)

Find Someone

Options

[ACFEF] Your chef account has been set up

Cut and copy the link into your browser.
AKO and Enterprise will block the sight if you just click on it

ApprenticeshipP...

To: Nicholson, Andrew P SGT USARMY (US)

Friday, August 16, 2013 1:59 PM

Your Supervising Chef account on

<http://culinaryprofessionals.org/> has been created. The information necessary to log in follows:

Username: SGT_Nicholson

Password: aeFyWaL325

Enter your
username and
password to log in





Sign in

APPRENTICES

Keep logbooks, upload photos, take exams and join the forums.

CHEFS

Track apprentices' progress and stay in touch with students and peers.

EVERYONE

See why ACFEF apprentices are prepared to be the best in the business.



SIGN IN

Username * SGT_Nicholson

Password * aeFyWaL325

SIGN IN

[Forgot your password?](#)

Enter your username and password from your AKO or Enterprise email and click on the sign in icon

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)

180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758





Welcome back, Andrew Nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



AGREE TO DISCLAIMER

No warranties

This website is provided "as is" without any representations or warranties, express or implied. The American Culinary Federation Education Foundation, Inc. (ACFEF) or its affiliates make no representations or warranties in relation to this website or the information and materials provided on this website.

Without prejudice to the generality of the foregoing paragraph, ACFEF does not warrant that:

this website will be constantly available, or available at all or the information on this website is complete, true, accurate or non-misleading.

Limitations of liability

Neither the ACF nor its affiliates, officers, directors, employees or agents will be liable for negligence or otherwise (under the law of contract or the law of torts) in relation to the contents of, or use of, or otherwise in connection with, this website:

for any direct, indirect, special or consequential loss; or for any business losses, loss of revenue, income, profits or anticipated savings, loss of contracts or business relationships, loss of reputation or goodwill, or loss or corruption of information or data.

These limitations of liability apply even if the ACFEF has been expressly advised of the potential loss.

Reasonableness

By using this website, you agree that the foregoing limitations of liability set out in this website disclaimer are reasonable.

If you do not think they are reasonable, you must not use this website.

Unenforceable provisions

If any provision of this website disclaimer is, or is found to be, unenforceable under applicable law, that will not affect the enforceability of the other provisions of this website disclaimer.

This website disclaimer

This website disclaimer is based on a precedent created by [template-contracts.co.uk](#) and published by [freenetlaw.com](#).

Your privacy is important to the American Culinary Federation Education Foundation, Inc. (ACFEF). This privacy statement provides information about the personal information that ACFEF collects, and the ways in which ACFEF uses that personal information.

Personal information collection

ACFEF may collect and use the following kinds of personal information:

Read the portal agreement





Using personal information

ACFEF may use your personal information to:

administer this website; enable your access to and use of the website services; supply to you services that you purchase; send you statements and invoices; send you marketing communications.

Where ACFEF discloses your personal information to its agents or sub-contractors for these purposes, the agent or sub-contractor in question will be obligated to use that personal information in accordance with the terms of this privacy statement.

In addition to the disclosures reasonably necessary for the purposes identified elsewhere above, ACFEF may disclose your personal information to the extent that it is required to do so by law, in connection with any legal proceedings or prospective legal proceedings, and in order to establish, exercise or defend its legal rights.

Securing your data

ACFEF will take reasonable technical and organisational precautions to prevent the loss, misuse or alteration of your personal information.

ACFEF will store all the personal information you provide on its secure servers.

Cross-border data transfers

Information that ACFEF collects may be stored and processed in and transferred between any of the countries in which ACFEF operates to enable the use of the information in accordance with this privacy policy.

You agree to such cross-border transfers of personal information.

Updating this statement

ACFEF may update this privacy policy by posting a new version on this website.

You should check this page occasionally to ensure you are familiar with any changes.

Other websites

This website contains links to other websites.

ACFEF is not responsible for the privacy policies or practices of any third party.

Contact

If you have any questions about this privacy policy or ACFEF's treatment of your personal information, please write to:

by email to cgaines@acfcchefs.net; or by post to 180 Center Place Way, St. Augustine, FL 32093

This privacy statement

This privacy statement is based on a precedent created by template-contracts.co.uk and published by freenetlaw.com.

AGREE TO DISCLAIMERS

I agree

☐ Confirm

You agree to the disclaimer.

Read portal agreement

Click on the agree box and then click the submit icon

LG QuickMemo





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)

To change your password from the one sent to you via email click on the edit profile icon

PROGRAM OVERVIEW CORP101-Culinary Concepts, 4000 Hours

APPRENTICE	TOTAL HOURS	STATIONS COMPLETE
There are no apprentices to view.		

APPRENTICE ACTIVITY [MORE](#)

There is no activity to view.

APPRENTICE GALLERY POSTS [UPLOAD](#) [MORE](#)

There are no photos to view.

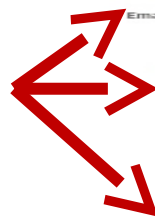
STATIONS **APPRENTICE FORUM DISCUSSIONS** [MORE](#) **APPRENTICE LOGBOOK ENTRIES** **LG QuickMemo**

This is the only time **YOU** may change your password
Forgot password contact your system administrator for a new one





You can
update or edit
your profile
here



Welcome back, andrew.nicholson (Supervising Chief) View profile Edit profile Sign out

DASHBOARD LOGBOOK FORUMS DOCUMENTS GALLERY

EDIT YOUR PROFILE

REQUIRED USER INFORMATION

First name
Last name
Email Required, but never published.

OPTIONAL PROFILE DETAILS

Bio Share your choices. Go nuts.

Url

Gender

Avatar No file chosen

Birth date

City

I agree ☒ Confirm that you agree to the disclaimer.

PREFERENCES

Make profile public ☐ Allow non-signed in visitors to view my profile.

THIRD-PARTY SERVICES

SERVICE	USERNAME	PASSWORD

To add more, save the form and then continue editing.

PASSWORD CHANGE

If you wish to change your password, visit the the [Password Change Form](#).

To change your password
click on the password
change form icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



PASSWORD CHANGE

Use the form below to change your password.

Old password *

New password *

New password confirmation *

SUBMIT

Enter your old password
the
one that was sent to you
via email

Enter your new
password

Re-enter your New
Password

*** Remember username and passwords are case sensitive***





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



PASSWORD CHANGE

Use the form below to change your password.

Old password *

New password *

New password confirmation *

SUBMIT

Click on the
submit icon





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



PASSWORD CHANGE COMPLETE

Your password has been changed.

Your password change is now complete

*** Any additional password resets must be done by the system administrator***

Forgot password contact your system administrator for a new one

[Terms of Use](#) / [Privacy Policy](#) / [Contact Us](#) / [FAQ](#)
© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



Click on the dashboard icon

PASSWORD CHANGE COMPLETE

Your password has been changed.

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)

180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758

© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

PROGRAM OVERVIEW CORP101-Culinary Concepts, 4000 Hours

APPRENTICE	TOTAL HOURS	STATIONS COMPLETE
 Nancy Apprentice Profile Logbook Ledger entry log Send notification	0/4000	0/10

APPRENTICE ACTIVITY

- Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice uploaded a document entitled **.** 1 year ago
- Nancy Apprentice uploaded a photo entitled **.** 2 years ago
- Nancy Apprentice uploaded a document entitled **.** 2 years ago

APPRENTICE GALLERY POSTS

STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

Logbook
James Bradshaw CEC, CCA posted 19 [unreadable] ago

APPRENTICE LOGBOOK ENTRIES

- Can Opener**
by Nancy Apprentice
posted 2 years ago | one comment
- Eggs Florentine**
by Nancy Apprentice
posted 2 years ago | 0 comments
- Eggs benedict**
by Nancy Apprentice
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

Your name will appear here as the Training NCO

You will be able to view your Soldier information above





ACADEMIC NOTIFICATIONS

[ARCHIVE](#)

- **Vegetable, Starch, & Pasta:** Nick Weber has not reached the minimum competency score of 14 to complete this station. 1 week ago ([archive](#))
- **Sustainability:** Kyle Turner has completed the written exam with a score of 28. 1 year ago ([archive](#))

PROGRAM OVERVIEW

CORP101-Culinary Concepts,

[ADD NEW CHEF](#)

APPRENTICE

CHEF(S) TOTAL HOURS STATIONS COMPLETE

**Nancy Apprentice**

0/4000

0/10

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

APPRENTICE/CHEF ASSIGNMENTS

APPRENTICE

CHEF

SAVE

Nancy Apprentice

[SAVE](#)

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Apprentice assignments
- Final Evaluations
- Station completion
- Chefs in program
- Apprentice Logbook Report

PROGRAM PREFERENCES

Allow public galleries

☐[SUBMIT](#)

To view your Solider profile
click on the profile icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



PROFILE: NANCY APPRENTICE



Nancy Apprentice Apprentice at NAL001-ACF National Chapter

25 year-old Female



[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
1800-555-5555 | 1800-555-5555 | 1800-555-5555 | 1800-555-5555 | 1800-555-5555 | 1800-555-5555
© 2013 American Culinary Federation, All Rights Reserved.

Solider profile will appear





ACADEMIC NOTIFICATIONS

[ARCHIVE](#)

- **Vegetable, Starch, & Pasta:** Nick Weber has not reached the minimum competency score of 14 to complete this station. 1 week ago ([archive](#))
- **Sustainability:** Kyle Turner has completed the written exam with a score of 28. 1 year ago ([archive](#))

PROGRAM OVERVIEW

CORPT01 -Culinary Concepts,

[ADD NEW CHEF](#)

APPRENTICE

CHEF(S)

TOTAL HOURS

STATIONS COMPLETE

**Nancy Apprentice**

0/4000

0/10

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

APPRENTICE/CHEF ASSIGNMENTS

APPRENTICE

CHEF

SAVE

Nancy Apprentice

[SAVE](#)

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Apprentice assignments
- Final Evaluations
- Station completion
- Chefs in program
- Apprentice Logbook Report

PROGRAM PREFERENCES

Allow public galleries

☐[SUBMIT](#)

To view your Soldier logbook
click on the logbook icon





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



LOGBOOK FOR NANCY APPRENTICE:

[NEW LOGBOOK ENTRY](#)

ARCHIVE

eco

Posted May 10th, 2013 at 7:49 a.m.

test

test

test

[Read more...](#)

Can Opener APPROVED

Posted May 8th, 2012 at 9:34 a.m.

the can opener is a critical tool for production and production and production

[Read more...](#)

Apple APPROVED

Posted Oct. 5th, 2011 at 5:04 a.m.

Visual Apple

[Read more...](#)

Can Opener APPROVED

Posted Aug. 9th, 2011 at 6:39 a.m.

Equipment that should be cleaned daily

[Read more...](#)

Eggs Florentine APPROVED

Posted Aug. 9th, 2011 at 6:36 a.m.

Spinach is the key ingredient

[Read more...](#)

Eggs benedict

Posted Aug. 9th, 2011 at 6:35 a.m.

Made with Hollandaise

[Read more...](#)

By year

- 2013
- 2012
- 2011

By station

- Steward
- Breakfast
- Vegetable, Starch, & Pasta
- Fabrication
- Broiler/Char-grill
- Soup & Sauce
- Pantry & Cold Foods
- Cooking Techniques
- Baking & Pastry
- Supervisory Development
- Pastry Shop Orientation
- Baking Production
- Pastry Production
- Related Kitchen Production
- Lead Pastry Cook

Click on the entry
you wish to view

View, approve, delete and
edit any of your Soldier
logbook entries

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4458 | (800) 624-9458 | Fax: (904) 825-4758
© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

LOGBOOK FOR NANCY APPRENTICE: [EDIT ENTRY](#) [DELETE ENTRY](#) [APPROVE ENTRY](#) [NEW LOGBOOK ENTRY](#)

eco
Posted June 10th, 2013 at 7:49 a.m.
test
test
test

COMMENTS
There are no comments yet. Perhaps you'd like to leave the first?

Add yours
Comment *

POST

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758
© 2013 American Culinary Federation. All Rights Reserved.

To approve your Solider entry
click on approve entry icon

Add any comments

Click the post icon to add
comments





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



You have marked this logbook entry as approved

LOGBOOK FOR NANCY APPRENTICE:

[EDIT ENTRY](#) [DELETE ENTRY](#) [NEW LOGBOOK ENTRY](#)

eco

Posted June 10th, 2013 at 7:49 a.m.

test
test
test

COMMENTS

There are no comments yet. Perhaps you'd like to leave the first?

Add yours
Comment *

POST

Your Soldier entry has now been approved

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4458 | (800) 624-9458 | Fax: (904) 825-4758
© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



EDIT LOGBOOK ENTRY

ENTRY

Station * Sustainability

Title * eco

Body *
test
test
test

SUBMIT

Edit your Soldier entry

Once entry has been edited click on the submit icon to save your changes

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 446-4468
© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)



The entry has been edited.

LOGBOOK FOR NANCY APPRENTICE: [EDIT ENTRY](#) [DELETE ENTRY](#) [NEW LOGBOOK ENTRY](#)

eco
Posted June 10th, 2013 at 7:49 a.m.
test
test

COMMENTS
There are no comments yet. Perhaps you'd like to leave the first?

Add yours
Comment *

The edited entry will appear

Add any comments

Click the post icon to add any comments





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



LOGBOOK FOR NANCY APPRENTICE:

[EDIT ENTRY](#)

[DELETE ENTRY](#)

[APPROVE ENTRY](#)

[NEW LOGBOOK ENTRY](#)

eco

Posted June 10th, 2013 at 7:49 a.m.

test

test

test

COMMENTS

There are no comments yet. Perhaps you'd like to leave the first?

Add yours

Comment *

POST

To delete your Soldier entry
click on the delete entry icon

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4458 | (800) 624-9458 | Fax: (904) 825-4758
© 2013 American Culinary Federation, All Rights Reserved.





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



You have deleted "Can Opener".

Deleted entry will appear

ACADEMIC NOTIFICATIONS

[ARCHIVE](#)

- ♦ **Vegetable, Starch, & Pasta:** Nick Weber has not reached the minimum competency score of 14 to complete this station. 1 week ago ([archive](#))
- ♦ **Sustainability:** Kyle Turner has completed the written exam with a score of 28. 1 year ago ([archive](#))

PROGRAM OVERVIEW

CORP101 -Culinary Concepts,

[ADD NEW CHEF](#)

APPRENTICE

CHEF(S) TOTAL HOURS STATIONS COMPLETE



Nancy Apprentice

0/4000

0/10

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

APPRENTICE/CHEF ASSIGNMENTS

APPRENTICE

CHEF

SAVE

Nancy Apprentice

SAVE

REPORTS

- ♦ Hybrid program interim credentials
- ♦ Competency scores
- ♦ Hour completion
- ♦ Apprentice assignments
- ♦ Final Evaluations
- ♦ Station completion
- ♦ Chefs in program
- ♦ Apprentice Logbook Report

PROGRAM PREFERENCES

Allow public galleries

☐

[SUBMIT](#)





ACADEMIC NOTIFICATIONS

[ARCHIVE](#)

- **Vegetable, Starch, & Pasta:** Nick Weber has not reached the minimum competency score of 14 to complete this station. 1 week ago ([archive](#))
- **Sustainability:** Kyle Turner has completed the written exam with a score of 28. 1 year ago ([archive](#))

PROGRAM OVERVIEW

CORP101-Culinary Concepts,

[ADD NEW CHEF](#)

APPRENTICE

CHEF(S)

TOTAL HOURS

STATIONS COMPLETE

**Nancy Apprentice**

0/4000

0/10

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

APPRENTICE/CHEF ASSIGNMENTS

APPRENTICE

CHEF

SAVE

Nancy Apprentice

[SAVE](#)

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Apprentice assignments
- Final Evaluations
- Station completion
- Chefs in program
- Apprentice Logbook Report

PROGRAM PREFERENCES

Allow public galleries

[SUBMIT](#)

To view your Soldier ledger entry log click on the icon





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



LEDGER ENTRIES

[EXPORT](#)

APPRENTICE LAST NAME	FIRST NAME	RECORDED BY	STATION	DATE	HOURS	DELETE
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Steward	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Soup & Sauce	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Steward	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Steward	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Steward	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Soup & Sauce	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 5, 2011	3.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Breakfast	Aug. 10, 2011	0.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Sept. 16, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry
Apprentice	Nancy	Apprentice, Nancy	Broiler/Char-grill	Aug. 9, 2011	24.00	delete entry

View
Stations,
Dates,
Hours &
Delete entry in your Soldier entry
log





ACADEMIC NOTIFICATIONS

[ARCHIVE](#)

- **Vegetable, Starch, & Pasta:** Nick Weber has not reached the minimum competency score of 14 to complete this station. 1 week ago ([archive](#))
- **Sustainability:** Kyle Turner has completed the written exam with a score of 28. 1 year ago ([archive](#))

PROGRAM OVERVIEW

CORP101-Culinary Concepts,

[ADD NEW CHEF](#)

APPRENTICE

CHEF(S)

TOTAL HOURS

STATIONS COMPLETE

**Nancy Apprentice**

0/4000

0/10

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

APPRENTICE/CHEF ASSIGNMENTS

APPRENTICE

CHEF

SAVE

Nancy Apprentice

[SAVE](#)

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Apprentice assignments
- Final Evaluations
- Station completion
- Chefs in program
- Apprentice Logbook Report

PROGRAM PREFERENCES

Allow public galleries

☐[SUBMIT](#)

To send your Soldier a notification click on the send notification icon





Welcome back, andrew nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)

ATION

Apprentice *

Station

Message *

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)
180 Center Place Way, St. Augustine, FL 32080 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758
© 2013 American Culinary Federation, All Rights Reserved.

To send a notification click on the station drop down box and pick which station you would like to discuss. Enter your message in the message block and click the submit icon





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

PROGRAM OVERVIEW CORP101 - Culinary Concepts, 4000 Hours

APPRENTICE **Nancy Apprentice**
[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS 0/4000 **STATIONS COMPLETE** 0/10

APPRENTICE ACTIVITY [MORE](#)

- Nancy Apprentice** uploaded a photo entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice** uploaded a document entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice** uploaded a document entitled . 1 year ago
- Nancy Apprentice** uploaded a photo entitled . 2 years ago
- Nancy Apprentice** uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS [UPLOAD](#) [MORE](#)

STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS [MORE](#)

Logbook
James Bradshaw CEC, CCA posted 19 weeks ago
five posts total

APPRENTICE LOGBOOK ENTRIES

- Can Opener**
by **Nancy Apprentice**
posted 2 years ago | one comment
- Eggs Florentine**
by **Nancy Apprentice**
posted 2 years ago | 0 comments
- Eggs benedict**
by **Nancy Apprentice**
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

Review all of your reports

Click on the hybrid program Interim credentials icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



HYBRID PROGRAM INTERIM CREDENTIALS

[EXPORT](#)

[PROGRAM](#)

[CHEF](#)

[APPRENTICE](#)

[STATION](#)

[COMP. AVERAGE](#)

[DATE](#)

There are no results.

View hybrid program interim credentials for Soldier

FILTER REPORT

Chef first name

Chef last name

Apprentice First Name

Apprentice Last Name

Station

Date range

 -

[SUBMIT](#)





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



PROGRAM OVERVIEW

CORP101-Culinary Concepts, 4000 Hours

APPRENTICE



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#) [MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)



Logbook

James Bradshaw CEC, CCA posted 19 weeks ago
five posts total

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

APPRENTICE LOGBOOK ENTRIES



Can Opener

by Nancy Apprentice
posted 2 years ago | one comment



Eggs Florentine

by Nancy Apprentice
posted 2 years ago | 0 comments



Eggs benedict

by Nancy Apprentice
posted 2 years ago | 0 comments

Click on the competency scores icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



COMPETENCY CREDENTIALS

[EXPORT](#)

[CHEF](#)

[APPRENTICE](#)

[COMPETENCY](#)

[STATUS](#)

[SCORE](#)

[DATE](#)

There are no results.

View your Soldier
competency scores

FILTER REPORT

Chef first name

Chef last name

Apprentice First Name

Apprentice Last Name

Competency

Station

Score

Date range

 -

[SUBMIT](#)





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



PROGRAM OVERVIEW

CORP101 - Culinary Concepts, 4000 Hours

APPRENTICE



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#) [MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)



Logbook

[James Bradshaw CEC, CCA](#) posted 19 weeks ago
five posts total

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

APPRENTICE LOGBOOK ENTRIES



Can Opener

by [Nancy Apprentice](#)
posted 2 years ago | one comment



Eggs Florentine

by [Nancy Apprentice](#)
posted 2 years ago | 0 comments



Eggs benedict

by [Nancy Apprentice](#)
posted 2 years ago | 0 comments

Click on the hour completion icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



Hour Completion

[EXPORT](#)

Apprentice	Program	Program Type	Station	Completed	Required	Percentage
Apprentice, Nancy	CORP101-Culinary Concepts	Hybrid	Steward	168.00	120	100%
			Breakfast	147.00	200	73.5%
			Vegetable, Starch, & Pasta	0	600	
			Fabrication	0	200	
			Broiler/Char-grill	576.00	560	100%
			Soup & Sauce	48.00	520	9.2%
			Pantry & Cold Foods	0	600	
			Cooking Techniques	0	800	
			Baking & Pastry	0	240	
			Supervisory Development	0	160	
			Pastry Shop Orientation			
			Baking Production			
			Pastry Production			
			Related Kitchen Production			
			Lead Pastry Cook			

View your Soldier
hours completion
progress

Filter Report

Apprentice first name

Apprentice last name

[SUBMIT](#)





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



PROGRAM OVERVIEW

CORP101-Culinary Concepts, 4000 Hours



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#) [MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)



Logbook

James Bradshaw CEC, CCA posted 19 weeks ago
five posts total

APPRENTICE LOGBOOK ENTRIES



Can Opener

by Nancy Apprentice
posted 2 years ago | one comment



Eggs Florentine

by Nancy Apprentice
posted 2 years ago | 0 comments



Eggs benedict

by Nancy Apprentice
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

Click on the final evaluations icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



View final evaluations for
your Soldier

FINAL EVALUATIONS

[EXPORT](#)

APPRENTICE

Apprentice, Nancy



Click on the name of Soldier
to view the evaluation

FILTER REPORT

Apprentice first name

Apprentice last name

[SUBMIT](#)

[Terms of use](#) / [Privacy Policy](#) / [Contact us](#) / [FAQ](#)

180 Center Place Way, St. Augustine, FL 32095 | (904) 824-4468 | (800) 624-9458 | Fax: (904) 825-4758

© 2013 American Culinary Federation, All Rights Reserved.





Here is a view of the
final evaluation for your
Soldier

FINAL EVALUATION



Station:	Minimum Score	Evaluation:
1. STEWARD	10	<u>0</u>
2. BREAKFAST	14	<u>0</u>
3. VEGETABLE, STARCH, & PASTA	14	<u>0</u>
4. FABRICATION	10	<u>0</u>
5. BROILER/CHAR-GRILL	14	<u>0</u>
6. SOUP & SAUCE	14	<u>0</u>
7. PANTRY & COLD FOODS	14	<u>0</u>
8. COOKING TECHNIQUES	14	<u>0</u>
9. BAKING & PASTRY	14	<u>0</u>
10. SUPERVISORY DEVELOPMENT	10	<u>0</u>
Minimum score to complete 128	TOTAL SCORE:	<u>0</u>

Nancy Apprentice
Apprentice Name (Please Print)

NAL001 -ACF National Chapter
Chapter/Program Name (Please Print)

Authorization of Completion:

Supervising Chef - signature

Date

Apprenticeship Committee Chair - signature

Date

ACFEF National Apprenticeship Training Program For Cooks Training Log July 2009





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)[Edit profile](#)[Sign out](#)

DASHBOARDLOGBOOKFORUMSDOCUMENTSGALLERY

PROGRAM OVERVIEW

CORP101 - Culinary Concepts, 4000 Hours

APPRENTICE

Nancy Apprentice
[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago

Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago

Nancy Apprentice uploaded a document entitled . 1 year ago

Nancy Apprentice uploaded a photo entitled . 2 years ago

Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

STATIONS

1. Steward

2. Breakfast

3. Vegetable, Starch, & Pasta

4. Fabrication

5. Broiler/Char-grill

6. Soup & Sauce

7. Pantry & Cold Foods

8. Cooking Techniques

9. Baking & Pastry

10. Supervisory Development

11. Pastry Shop Orientation

12. Baking Production

13. Pastry Production

14. Related Kitchen Production

15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

Logbook
James Bradshaw CEG, CCA posted 19 weeks ago
five posts total

APPRENTICE LOGBOOK ENTRIES

Can Opener
by Nancy Apprentice
posted 2 years ago | one comment

Eggs Florentine
by Nancy Apprentice
posted 2 years ago | 0 comments

Eggs benedict
by Nancy Apprentice
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

Click on the station completion icon



Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



STATION COMPLETION

[EXPORT](#)

The "attempted" column is how many apprentices under that chef have attempted that station. The "passed" column is how many apprentices under that chef have passed that station.

CHEF	PROGRAM	STATION	ATTEMPTED	PASSED	PERCENTAGE
nicholson, andrew	CORP101-Culinary Concepts	Steward	0	0	
		Breakfast	0	0	
		Vegetable, Starch, & Pasta	0	0	
		Fabrication	0	0	
		Broiler/Char-grill	0	0	
		Soup & Sauce	0	0	
		Pantry & Cold Foods	0	0	
		Cooking Techniques	0	0	
		Baking & Pastry	0	0	
		Supervisory Development	0	0	
		Lead Pastry Cook			
		Related Kitchen Production			
		Pastry Production			
		Baking Production			
		Pastry Shop Orientation			

View your Solider
station completion

FILTER REPORT

Chef first name

Chef last name

[SUBMIT](#)





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)



DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY

PROGRAM OVERVIEW

CORP101-Culinary Concepts, 4000 Hours

APPRENTICE



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#) [MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)



Logbook

[James Bradshaw CEC, CCA](#) posted 19 weeks ago
five posts total

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

APPRENTICE LOGBOOK ENTRIES



Can Opener

by [Nancy Apprentice](#)
posted 2 years ago | one comment



Eggs Florentine

by [Nancy Apprentice](#)
posted 2 years ago | 0 comments



Eggs benedict

by [Nancy Apprentice](#)
posted 2 years ago | 0 comments

Click on the apprentice logbook report icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



LOGBOOK COMPLETION

[EXPORT](#)

APPRENTICE	STATION	# LOGBOOK ENTRIES	# LOGBOOK ENTRIES APPROVED
Apprentice, Nancy	Steward	1	1
	Breakfast	2	1
	Vegetable, Starch, & Pasta	0	0
	Fabrication	0	0
	Broiler/Char-grill	0	0
	Soup & Sauce	0	0
	Pantry & Cold Foods	0	0
	Cooking Techniques	0	0
	Baking & Pastry	0	0
	Supervisory Development	0	0

View your Soldier logbook completion report

FILTER REPORT

Apprentice first name

Apprentice last name

[SUBMIT](#)





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



PROGRAM OVERVIEW

CORP101 - Culinary Concepts, 4000 Hours



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener**. 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener**. 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#)

[MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)



Logbook

James Bradshaw CEG, CCA posted weeks ago
five posts total

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

APPRENTICE LOGBOOK ENTRIES



Can Opener

by Nancy Apprentice
posted 2 years ago | one comment



Eggs Florentine

by Nancy Apprentice
posted 2 years ago | 0 comments



Eggs benedict

by Nancy Apprentice
posted 2 years ago | 0 comments

To view your Soldier forum discussions
click on the more icon





FORUM	LAST POST
SIZZLE Articles 1 threads, 1 posts GRILL section of SIZZLE magazine for apprentices and chefs	1 year, 3 months ago by Nick Weber (View)
Welcome! 3 threads, 3 posts Welcome to the ACEF Apprenticeship Forums Page! Please read this intro to forums before proceeding further on this page.	5 months, 3 weeks ago by Blake Betts (View)
Sustainability 8 threads, 9 posts	1 year, 3 months ago by Nick Weber (View)
Station 1: Steward 0 threads, 0 posts This forum is for discussions, questions, and general postings related to the Steward station	No posts
Station 2: Breakfast 0 threads, 0 posts This forum is for discussions, questions, and general postings related to the breakfast station	No posts
Station 3: Vegetable, Pasta, & Starch 3 threads, 10 posts This forum is for discussions, questions, and general postings related to the vegetable, pasta, and starch station	1 year, 9 months ago by Candice Huffman (View)
Station 4: Fabrication 10 threads, 28 posts This forum is for discussions, questions, and general postings related to the fabrication station	9 months, 2 weeks ago by Kevin Clarke J.D., CCE (View)
Station 5: Broiler & Char-Grill 3 threads, 3 posts This forum is for discussions, questions, and general postings related to the broiler & char-grill station	1 year, 10 months ago by Nick Weber (View)
Station 6: Soups & Sauces 1 threads, 1 posts This forum is for discussions, questions, and general postings related to the soups and sauces station	3 years ago by Nick Weber (View)
Station 7: Cold Food & Pantry 0 threads, 0 posts This forum is for discussions, questions, and general postings related to the cold food and pantry station	No posts
Station 8: Cooking Techniques 1 threads, 1 posts This forum is for discussions, questions, and general postings related to the cooking techniques station	3 years ago by Nick Weber (View)
Station 9: Baking & Pastry 0 threads, 0 posts This forum is for discussions, questions, and general postings related to the baking and pastry station	No posts
Station 10: Supervisory Development 0 threads, 0 posts This forum is for discussions, questions, and general postings related to the supervisory development station	No posts
Apprentice Forum 2 threads, 6 posts This forum is for the discussion of issues related to apprenticeship beyond actual cooking. From graduation requirements to advice on filling out paperwork, this forum has it.	4 months, 2 weeks ago by James Bradshaw CEC, CCA (View)
Supervising Chef Forum	10 months, 1 week ago by (View)

To view Soldiers discussions





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



PROGRAM OVERVIEW

CORP101-Culinary Concepts, 4000 Hours



Nancy Apprentice

[Profile](#) | [Logbook](#) | [Ledger entry log](#) | [Send notification](#)

TOTAL HOURS

0/4000

STATIONS COMPLETE

0/10

APPRENTICE ACTIVITY

[MORE](#)



Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago



Nancy Apprentice uploaded a document entitled . 1 year ago



Nancy Apprentice uploaded a photo entitled . 2 years ago



Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS

[UPLOAD](#)

[MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS

[MORE](#)

Logbook

James Nicholson CEC, CCA posted 19 weeks ago
five posts total

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

APPRENTICE LOGBOOK ENTRIES



Can Opener
by Nancy Apprentice
posted 2 years ago | one comment



Eggs Florentine
by Nancy Apprentice
posted 2 years ago | 0 comments



Eggs benedict
by Nancy Apprentice
posted 2 years ago | 0 comments

To view and post to your Soldier forum click on the logbook icon





Welcome back, andrew nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



[APPRENTICE FORUM](#)

[LOGBOOK](#)

AUTHOR

POST

Jonathan Noble

1 year, 10 months ago

Has anyone tried uploading a word document that has photos; one that has both pictures and text?

Nancy Apprentice

1 year, 10 months ago

Hi Jonathan, yes, I have and it loaded just fine in my logbook. If you have any questions, please email me at cgaines@acfcchefs.net I manage the portal for you and the chefs. Thanks! Cynthia

Kevin Clarke J.D., CCE

1 year, 9 months ago

It also seems to be working well if you can convert your word documents into PDF's first.

Justin Hurt

4 months, 4 weeks ago

I've just started using the portal, and was playing around with making a logbook entry. Now how do I delete it. Thank you for any and all help.

James Bradshaw CEC, CCA

4 months, 2 weeks ago

Hi Justin I will do that for you or your program coordinator can. Let me know. Cgaines@acfcchefs.net

View and post to
your Soldier forum

Update Subscriptions

POST A REPLY

Body *

Subscribe via email ☐

POST





AUTHOR	POST
Jonathan Noble 1 year, 10 months ago	Has anyone tried uploading a word document that has photos; one that has both pictures and text?
Nancy Apprentice 1 year, 10 months ago	Hi Jonathan Yes, I have and it loaded just fine in my logbook. If you have any questions, please email me at cgaines@acfcchefs.net I manage the portal for you and the chefs. Thanks! Cynthia
Kevin Clarke J.D., CCE 1 year, 9 months ago	It also seems to be working well if you can convert your word documents into PDF's first.
Justin Hurt 4 months, 4 weeks ago	I've just started using the portal, and was playing around with making a logbook entry. Now how do I delete it. Thank you for any and all help.
James Bradshaw CEC, CCA 4 months, 2 weeks ago	Hi Justin I will do that for you or your program coordinator can. Let me know. Cgaines@acfcchefs.net

Update Subscriptions

POST A REPLY

To enter a discussion post enter text here and click the post icon

Body *

Hi

Subscribe via email

POST





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#)

[Edit profile](#)

[Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



APPRENTICE FORUM

LOGBOOK

AUTHOR

POST

Jonathan Noble

1 year, 10 months ago

Has anyone tried uploading a word document that has photos; one that has both pictures and text?

Nancy Apprentice

1 year, 10 months ago

Hi Jonathan Yes, I have and it loaded just fine in my logbook. If you have any questions, please email me at cgaines@acfcchefs.net I manage the portal for you and the chefs. Thanks! Cynthia

Kevin Clarke J.D., CCE

1 year, 9 months ago

It also seems to be working well if you can convert your word documents into PDF's first.

Justin Hurt

4 months, 4 weeks ago

I've just started using the portal, and was playing around with making a logbook entry. Now how do I delete it. Thank you for any and all help.

James Bradshaw

CEC, CCA
4 months, 2 weeks ago

Hi Justin I will do that for you or your program coordinator can. Let me know. [Cgaines@acfcchefs.net](mailto:cgaines@acfcchefs.net)

andrew.nicholson

0 minutes ago

Hi



Your discussion post has been posted

Update Subscriptions

POST A REPLY

Body *

Subscribe via email



POST



If you check this icon you will receive an email of your discussion post





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**



PROGRAM OVERVIEW CORP101-Culinary Concepts, 4000 Hours

APPRENTICE	TOTAL HOURS	STATIONS COMPLETE
 Nancy Apprentice Profile Logbook Ledger entry log Send notification	0/4000	0/10

APPRENTICE ACTIVITY [MORE](#)

-  **Nancy Apprentice** uploaded a photo entitled **The results of a can opener.** 1 year ago
-  **Nancy Apprentice** uploaded a document entitled **The results of a can opener.** 1 year ago
-  **Nancy Apprentice** uploaded a document entitled . 1 year ago
-  **Nancy Apprentice** uploaded a photo entitled . 2 years ago
-  **Nancy Apprentice** uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS [UPLOAD](#) [MORE](#)

STATIONS

1. **Steward**
2. **Breakfast**
3. **Vegetable, Seafood & Pasta**
4. **Fabrication**
5. **Broiler/Char-grill**
6. **Soup & Sauce**
7. **Pantry & Cold Foods**
8. **Cooking Techniques**
9. **Baking & Pastry**
10. **Supervisory Development**
11. **Pastry Shop Orientation**
12. **Baking Production**
13. **Pastry Production**
14. **Related Kitchen Production**
15. **Lead Pastry Cook**

APPRENTICE FORUM DISCUSSIONS [MORE](#)

 **Logbook**
[James Bradshaw CEC, CCA](#) posted 19 weeks ago
five posts total

APPRENTICE LOGBOOK ENTRIES

-  **Can Opener**
by [Nancy Apprentice](#)
posted 2 years ago | one comment
-  **Eggs Florentine**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments
-  **Eggs benedict**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

To view your Solider steward station click on the steward icon





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**



View the station description

STATION DESCRIPTION

Steward

Responsible for the overall cleanliness and maintenance of the kitchen and its supporting facilities plus equipment, tools and supplies.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	0/120	Add hours...	2013-08-22 ☐ SAVE

COMPETENCIES IN THIS STATION [PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Sustainability through Purchasing/Procurement View details...

Add hours for your Solider log

Go to another station from here or from the home screen

OTHER STATIONS

- Breakfast
- Vegetable, Starch, & Pasta
- Fabrication
- Broiler/Char-grill
- Soup & Sauce
- Pantry & Cold Foods
- Cooking Techniques
- Baking & Pastry
- Supervisory Development
- Pastry Shop Orientation
- Baking Production
- Pastry Production
- Related Kitchen Production
- Lead Pastry Cook

To view and check off the competencies in this station click on the score competencies icon





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD

LOGBOOK

FORUMS

DOCUMENTS

GALLERY



STATION DESCRIPTION

Steward

Responsible for the overall cleanliness and maintenance of the kitchen and its supporting facilities plus equipment, tools and supplies.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	40/120	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety and Professionalism	2	SAVE
Tools and Equipment	2	SAVE
Product Identification and Knowledge	2	SAVE
Production	2	SAVE
Sustainability through Purchasing/Procurement	2	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 10

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Sustainability through Purchasing/Procurement View details...

OTHER STATIONS

[Breakfast](#)

[Vegetable, Starch, & Pasta](#)

[Fabrication](#)

[Broiler/Char-grill](#)

[Soup & Sauce](#)

[Pantry & Cold Foods](#)

[Cooking Techniques](#)

[Baking & Pastry](#)

[Supervisory Development](#)

[Pastry Shop Orientation](#)

[Baking Production](#)

[Pastry Production](#)

[Related Kitchen Production](#)

[Lead Pastry Cook](#)

To give a competency score to your Soldier click on the score dropdown box





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

STATION DESCRIPTION

Steward
Responsible for the overall cleanliness and maintenance of the kitchen and its supporting facilities plus equipment, tools and supplies.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
Nancy Apprentice Score competencies...	40/120	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety and Professionalism View details...	1	SAVE
Product Identification and Knowledge View details...	1	SAVE
Sustainability through Purchasing/Procurement View details...	1	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 10

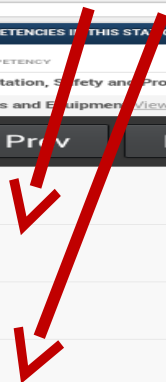
COMPETENCIES IN THIS STATION [PRINTABLE CHECKLIST](#)

COMPETENCY	
Sanitation, Safety and Professionalism View details...	
Tools and Equipment View details...	

[Prev](#) [Next](#) [Done](#)

-	☒
1	☐
2	☐
3	☐

Once you click on the score dropdown box
Give your Soldiers a score from 1 - 4





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)



STATION DESCRIPTION

Steward
Responsible for the overall cleanliness and maintenance of the kitchen and its supporting facilities plus equipment, tools and supplies.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	40/120	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety and Professionalism	2 	SAVE
Tools and Equipment	- 	SAVE
Product Identification and Knowledge	- 	SAVE
Production	- 	SAVE
Sustainability through Purchasing/Procurement	- 	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 10

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Sustainability through Purchasing/Procurement View details...

Once you give your Soldier their score click on the save icon

Your Soldier will now have a competency score for this station

To view a printable checklist/ logbook of the competencies in this station click on the printable checklist icon





Steward

1. Sanitation, Safety and Professionalism

1. Practice sanitation and safety in the receiving and storage of foods, food preparation, service of foods, and clean up procedures.
2. Practice the principles, techniques, and skills in food preparation and all related areas.
3. Utilize food service equipment and utensils efficiently and safely at all times.
4. Wear professional chef's attire emphasizing acceptable standards of personal hygiene.
5. Identify alternative methods to prepare menu items to meet special dietary needs.
6. Practice acceptable communication and customer service skills.
7. Operate as an effective team member.

2. Tools and Equipment

1. Identify, select, use, care for, and/or store the following equipment, tools, and areas, as appropriate:
 1. Broom
 2. Mop
 3. Mop pail with wringer
 4. Carts, mobile, assorted sizes
 5. Dishwasher, commercial model
 6. Sink, utility, 3 compartment
 7. Freezer, walk-in and/or reach-in
 8. Refrigerators, walk-in and/or reach-in
 9. Trash cans
 10. Holding bins for garbage
 11. Storage cabinets
 12. Clipboard
 13. Tables, folding
 14. Kitchen towels
 15. Ventilation system
 16. Lavatories

3. Product Identification and Knowledge

1. Identify all basic food products and where they are stored
2. Identify various cleaning chemicals and agents
3. Identify different sizes of canned goods
4. Identify various forms and containers used for fresh food
5. Identify various forms and containers used for frozen food
6. Recognize quality standards in the various food categories
7. Identify canned heat

4. Production

1. Storeroom
 1. Receive goods
 2. Store goods
 3. Inventory goods
 4. Prepare daily food order
 5. Distribute goods
 6. Clean storage and receiving areas
2. Maintain cleanliness of kitchen
 1. Recognize unclean work areas
 2. Provide clean wiping cloths
 3. Identify and select appropriate cleaning and sterilizing agents
 4. Clean refrigerators and freezers
 5. Prepare work areas
 6. Clean work areas
 7. Polish stainless steel
 8. Clean floors
 9. Clean walls
 10. Clean restrooms

View of your Solider
printable checklist/
logbook





Welcome back, andrew nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**



PROGRAM OVERVIEW CORP101-Culinary Concepts, 4000 Hours

APPRENTICE	TOTAL HOURS	STATIONS COMPLETE
 Nancy Apprentice Profile Logbook Ledger entry log Send notification	0/4000	0/10

APPRENTICE ACTIVITY [MORE](#)

-  **Nancy Apprentice** uploaded a photo entitled **The results of a can opener.** 1 year ago
-  **Nancy Apprentice** uploaded a document entitled **The results of a can opener.** 1 year ago
-  **Nancy Apprentice** uploaded a document entitled . 1 year ago
-  **Nancy Apprentice** uploaded a photo entitled . 2 years ago
-  **Nancy Apprentice** uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS [UPLOAD](#) [MORE](#)



STATIONS

1. Steward
2. Breakfast
3. Vegetables, Fish, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS [MORE](#)

 **Logbook**
[James Bradshaw CEC, CCA](#) posted 19 weeks ago | five posts total

APPRENTICE LOGBOOK ENTRIES

-  **Can Opener**
by [Nancy Apprentice](#)
posted 2 years ago | one comment
-  **Eggs Florentine**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments
-  **Eggs benedict**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments

REPORTS

- Hybrid program interim credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

To view your Soldier breakfast station click the breakfast icon





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)



View the station description

STATION DESCRIPTION

Breakfast
Responsible for the preparation, production, and service of both a la carte and buffet breakfast meals.

Add hours for your Soldier

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	0/200	Add hours...	2013-08-22 ☐ SAVE

To view and check off the competencies in this station click on the score competencies icon

COMPETENCIES IN THIS STATION [PRINTABLE CHECKLIST](#)

COMPETENCY

- Sanitation, Safety, and Professionalism [View details...](#)
- Tools and Equipment [View details...](#)
- Product Identification and Knowledge [View details...](#)
- Production [View details...](#)
- Garnishment and Layout [View details...](#)
- Nutrition [View details...](#)
- Sustainability through Waste Control [View details...](#)

Go to another station from here or from the home screen

OTHER STATIONS

- Steward
- Vegetable, Starch, & Pasta
- Fabrication
- Broiler/Char-grill
- Soup & Sauce
- Pantry & Cold Foods
- Cooking Techniques
- Baking & Pastry
- Supervisory Development
- Pastry Shop Orientation
- Baking Production
- Pastry Production
- Related Kitchen Production
- Lead Pastry Cook





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



STATION DESCRIPTION

Breakfast

Responsible for the preparation, production, and service of both a la carte and buffet breakfast meals.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
Nancy Apprentice Score competencies...	0/200	Add hours...	2013-08-22 ☐ SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety, and Professionalism	-	SAVE
Tools and Equipment	-	SAVE
Product Identification and Knowledge	-	SAVE
Production	-	SAVE
Garnishment and Layout	-	SAVE
Nutrition	-	SAVE
Sustainability through Waste Control	-	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety, and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Garnishment and Layout View details...
Nutrition View details...
Sustainability through Waste Control View details...

OTHER STATIONS

[Steward](#)

[Vegetable, Starch, & Pasta](#)

[Fabrication](#)

[Broiler/Char-grill](#)

[Soup & Sauce](#)

[Pantry & Cold Foods](#)

[Cooking Techniques](#)

[Baking & Pastry](#)

[Supervisory Development](#)

[Pastry Shop Orientation](#)

[Baking Production](#)

[Pastry Production](#)

[Related Kitchen Production](#)

[Lead Pastry Cook](#)

To give a competency score to your Soldiers click on the score dropdown box





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

STATION DESCRIPTION

Breakfast
Responsible for the preparation, production, and service of both a la carte and buffet breakfast meals.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
Nancy Apprentice Score competencies...	0/200	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Food Safety and Food Storage	1	SAVE
Tools and Equipment	1	SAVE
Product Identification and Knowledge	1	SAVE
Production	1	SAVE
Sanitation and Food Safety	1	SAVE
Nutrition	1	SAVE
Waste Management and Waste Control	1	SAVE

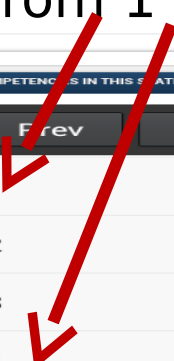
MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION [PRINTABLE CHECKLIST](#)

[Prev](#) [Next](#) [Done](#)

- 1
- 2
- 3
- 4

Once you click on
the score dropdown
box
Give your Soldier a
score from 1 - 4





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)



STATION DESCRIPTION

Breakfast
Responsible for the preparation, production, and service of both a la carte and buffet breakfast meals.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	0/200	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety, and Professionalism	3	SAVE
Tools and Equipment	-	SAVE
Product Identification and Knowledge	-	SAVE
Production	-	SAVE
Garnishment and Layout	-	SAVE
Nutrition	-	SAVE
Sustainability through Waste Control	-	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety, and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Garnishment and Layout View details...
Nutrition View details...
Sustainability through Waste Control View details...

Once you give your Soldier their score click on the save icon

Your Soldier now has a competency score for this section

To view your printable checklist of the competencies in this station click on the printable checklist icon





Breakfast

1. Sanitation, Safety, and Professionalism

1. Practice sanitation and safety in the receiving and storage of foods, food preparation, service of foods, and clean up procedures.
2. Practice the principles, techniques, and skills in food preparation and all related areas.
3. Utilize food service equipment and utensils efficiently and safely at all times.
4. Wear professional chef's attire emphasizing acceptable standards of personal hygiene.
5. Identify alternative methods to prepare menu items to meet special dietary needs.
6. Practice acceptable communication and customer service skills.
7. Operate as an effective team member.

2. Tools and Equipment

1. Prepare, clean and season griddle
2. Prepare, clean and season waffle iron
3. Season and properly maintain egg pan
4. Properly use egg pan for a variety of eggs and omelets
5. Understand and show proper use of utensils, to include spatulas, spoons tongs and skimmers
6. Understand and show proper use of electrical prep equipment such as mixers, blenders, food processors and coffee makers
7. Show proper use of the bain marie for keeping breakfast items hot and of a quality for service
8. Show proper use of knives in regards to the preparation of fruits, vegetables and meats
9. Clean and maintain all equipment related to Breakfast Station

3. Product Identification and Knowledge

1. Recognize different sizes, types and grades of eggs
2. Recognize various types of canned, fresh and frozen beverages for breakfast
3. Identify and select fresh vegetables and fruits used for the breakfast meal
4. Identify the different kinds of teas for hot tea
5. Describe the varieties of coffee
6. Identify the different types of breakfast meats
7. Recognize proper handling and storage of eggs, fruits, vegetables and meats used for breakfast

4. Production

1. Prepare fried eggs
 1. Over easy, medium and hard
 2. Sunny side up
 3. Basted
 4. Scrambled
2. Prepare poached eggs
 1. Set up poaching water
 2. Set up system for poaching eggs in quantity
 3. Cook poached eggs
3. Prepare boiled eggs
 1. 3-minute egg
 2. 5-minute egg
 3. Hard-cooked eggs
4. Prepare complex egg dishes
 1. Prepare Eggs Benedict
 2. Create one variation of Eggs Benedict
 3. Prepare different styles of omelets: rolled, folded, French, soufflé
 4. Prepare a variety of different fillings for omelets
5. Prepare breakfast meats

View your Solider printable
checklist/ logbook





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**

PROGRAM OVERVIEW CORPT01-Culinary Concepts, 4000 Hours

APPRENTICE	TOTAL HOURS	STATIONS COMPLETE
Nancy Apprentice Profile Logbook Ledger entry log Send notification	0/4000	0/10

APPRENTICE ACTIVITY [MORE](#)

- Nancy Apprentice uploaded a photo entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice uploaded a document entitled **The results of a can opener.** 1 year ago
- Nancy Apprentice uploaded a document entitled . 1 year ago
- Nancy Apprentice uploaded a photo entitled . 2 years ago
- Nancy Apprentice uploaded a document entitled . 2 years ago

APPRENTICE GALLERY POSTS [UPLOAD](#) [MORE](#)

STATIONS

1. Steward
2. Breakfast
3. Vegetable, Starch, & Pasta
4. Fabrication
5. Broiler/Char-grill
6. Soup & Sauce
7. Pantry & Cold Foods
8. Cooking Techniques
9. Baking & Pastry
10. Supervisory Development
11. Pastry Shop Orientation
12. Baking Production
13. Pastry Production
14. Related Kitchen Production
15. Lead Pastry Cook

APPRENTICE FORUM DISCUSSIONS [MORE](#)

Logbook
[James Bradshaw CEG, CCA](#) posted 19 weeks ago
five posts total

APPRENTICE LOGBOOK ENTRIES

- Can Opener**
by [Nancy Apprentice](#)
posted 2 years ago | one comment
- Eggs Florentine**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments
- Eggs benedict**
by [Nancy Apprentice](#)
posted 2 years ago | 0 comments

REPORTS

- Hybrid program intake credentials
- Competency scores
- Hour completion
- Final Evaluations
- Station completion
- Apprentice Logbook Report

To view your Soldier vegetable, starch and pasta station click on the icon





Welcome back, andrew nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#) [LOGBOOK](#) [FORUMS](#) [DOCUMENTS](#) [GALLERY](#)



View the station description here

STATION DESCRIPTION

Vegetable, Starch, & Pasta
Responsible for fabricating, cooking, and serving all fruits, vegetables, cereals, grains, beans, tubers, and farinaceous products.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	0/600	Add hours...	2013-08-22 ☐ SAVE

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY

- Sanitation, Safety and Professionalism** [View details...](#)
- Tools and Equipment** [View details...](#)
- Product Identification and Knowledge** [View details...](#)
- Production** [View details...](#)
- Garnishment and Layout** [View details...](#)
- Nutrition** [View details...](#)
- Sustainability through Energy Conservation** [View details...](#)

OTHER STATIONS

- Steward
- Breakfast
- Fabrication
- Broiler/Char-grill
- Soup & Sauce
- Pantry & Cold Foods
- Cooking Techniques
- Baking & Pastry
- Supervisory Development
- Pastry Shop Orientation
- Baking Production
- Pastry Production
- Related Kitchen Production
- Pastry Cook

Add hours for your Solider

You can go to other station from here or from the home screen

View and check off the competencies in this station click on the score competencies icon





Welcome back, andrew.nicholson (Supervising Chef)

[View profile](#) [Edit profile](#) [Sign out](#)

[DASHBOARD](#)

[LOGBOOK](#)

[FORUMS](#)

[DOCUMENTS](#)

[GALLERY](#)



STATION DESCRIPTION

Vegetable, Starch, & Pasta

Responsible for fabricating, cooking, and serving all fruits, vegetables, cereals, grains, beans, tubers, and farinaceous product.

LEDGER FOR THIS STATION

APPRENTICE

HOURS

ADD HOURS

SAVE



Nancy Apprentice

[Score competencies...](#)

0/600

Add hours...

2013-08-22



SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

COMPETENCY	SCORE	SAVE
Sanitation, Safety and Professionalism	- ▲	SAVE
Tools and Equipment	- ▲	SAVE
Product Identification and Knowledge	- ▲	SAVE
Production	- ▲	SAVE
Garnishment and Layout	- ▲	SAVE
Nutrition	- ▲	SAVE
Sustainability through Energy Conservation	- ▲	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION

COMPETENCY
Sanitation, Safety and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Garnishment and Layout View details...
Nutrition View details...
Sustainability through Energy Conservation View details...

OTHER STATIONS

[Steward](#)

[Breakfast](#)

[Fabrication](#)

[Broiler/Char-grill](#)

[Soup & Sauce](#)

[Pantry & Cold Foods](#)

[Cooking Techniques](#)

[Baking & Pastry](#)

[Supervisory Development](#)

[Pastry Shop Orientation](#)

[Baking Production](#)

[Pastry Production](#)

[Related Kitchen Production](#)

[Lead Pastry Cook](#)

Competency
score for your
Soldier click on
the score
dropdown box





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**



STATION DESCRIPTION

Vegetable, Starch, & Pasta
Responsible for fabricating, cooking, and serving all fruits, vegetables, cereals, grains, beans, tubers, and farinaceous product.

EDGE OF THE STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice	0/600	Add hours...	2013-08-22 SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

	SCORE	SAVE
Sanitation, Safety and Professionalism		SAVE
Table and Equipment		SAVE
Product Identification and Knowledge		SAVE
Food Safety		SAVE
Garnishment and Layout		SAVE
Nutrition		SAVE
Sustainability through Energy Conservation		SAVE

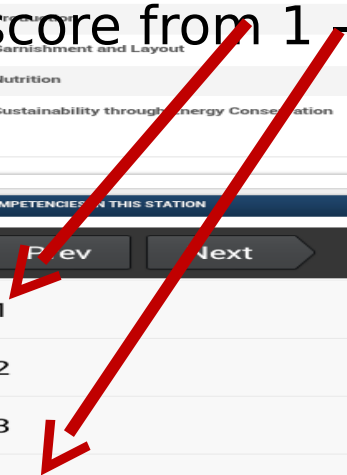
MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION [PRINTABLE CHECKLIST](#)

[Prev](#) [Next](#) [Done](#)

1	
2	
3	
4	

Once you click on the score dropdown box
Give your Soldier a score from 1 - 4





Welcome back, andrew.nicholson (Supervising Chef) [View profile](#) [Edit profile](#) [Sign out](#)

DASHBOARD **LOGBOOK** **FORUMS** **DOCUMENTS** **GALLERY**



STATION DESCRIPTION

Vegetable, Starch, & Pasta
Responsible for fabricating, cooking, and serving all fruits, vegetables, cereals, grains, beans, tubers, and farinaceous product.

LEDGER FOR THIS STATION

APPRENTICE	HOURS	ADD HOURS	SAVE
 Nancy Apprentice Score competencies...	0/600	Add hours...	2013-08-22 ☐ SAVE

MINIMUM SCORE OF 2 REQUIRED IN EACH AREA

	SCORE	SAVE
Sanitation, Safety and Professionalism	3	SAVE
Tools and Equipment	-	SAVE
Product Identification and Knowledge	-	SAVE
Production	-	SAVE
Garnishment and Layout	-	SAVE
Nutrition	-	SAVE
Sustainability through Energy Conservation	-	SAVE

MINIMUM SCORE REQUIRED FOR STATION = 14

COMPETENCIES IN THIS STATION

[PRINTABLE CHECKLIST](#)

COMPETENCY
Sanitation, Safety and Professionalism View details...
Tools and Equipment View details...
Product Identification and Knowledge View details...
Production View details...
Garnishment and Layout View details...
Nutrition View details...
Sustainability through Energy Conservation View details...

Once you give your Soldier their score click on the save icon

Your Soldier now has a competency score for this section

View your Soldier printable checklist/logbook of the competencies in this station click on the printable checklist icon





Vegetable, Starch, & Pasta

1. Sanitation, Safety and Professionalism

1. Practice sanitation and safety in the receiving and storage of foods, food preparation, service of foods, and clean up procedures.
2. Practice the principles, techniques, and skills in food preparation and all related areas.
3. Utilize food service equipment and utensils efficiently and safely at all times.
4. Wear professional chef's attire emphasizing acceptable standards of personal hygiene.
5. Identify alternative methods to prepare menu items to meet special dietary needs.
6. Practice acceptable communication and customer service skills.
7. Operate as an effective team member.

2. Tools and Equipment

1. Identify and use a variety of small hand utensils
 1. Peelers
 2. Channel knife
 3. Melon ball cutter
 4. Tomato corer
 5. Zigzag cutter
 6. Brushes
2. Use all types of knives
 1. Paring
 2. French
 3. Utility
 4. Grapefruit
 5. Slicer
3. Sharpen knives
 1. Use stone
 2. Use steel
4. Identify and select all sizes of pots for cooking varying amounts of vegetables
 1. Saucepans - 1 quart, 2 quart, 4 ½ quart, 7 quart
 2. Saucepots - 8 ½ quart, 26 quart, 5 gallon
 3. Stockpot - 3 gallon, 6 gallon, 10 gallon, 15 gallon
 4. Covers - 10", 12", 14"
5. Identify and select pans for cooking vegetables
 1. Hotel pans - perforated, solid
 2. Inch hotel pan
 3. 4 inch hotel pan
 4. ½ hotel pan
 5. ¼ hotel
 6. Sheet pan
 7. ½ sheet pan
 8. Fry pans
 9. 12 inch
 10. 14 inch
 11. Sauté pan
 12. Slope-sided (Sautéuse)
 13. Straight-sided (Sautoir)
 14. Cast iron skillet
 15. Rondeau
 16. Wok
6. Identify and select heavy duty equipment
 1. Trencher

View your Solider printable
checklist/ logbook





To review stations 3 through 10 go back to the instructions in the steward stations and repeat steps





Questions

